



# Sally Tomatoes



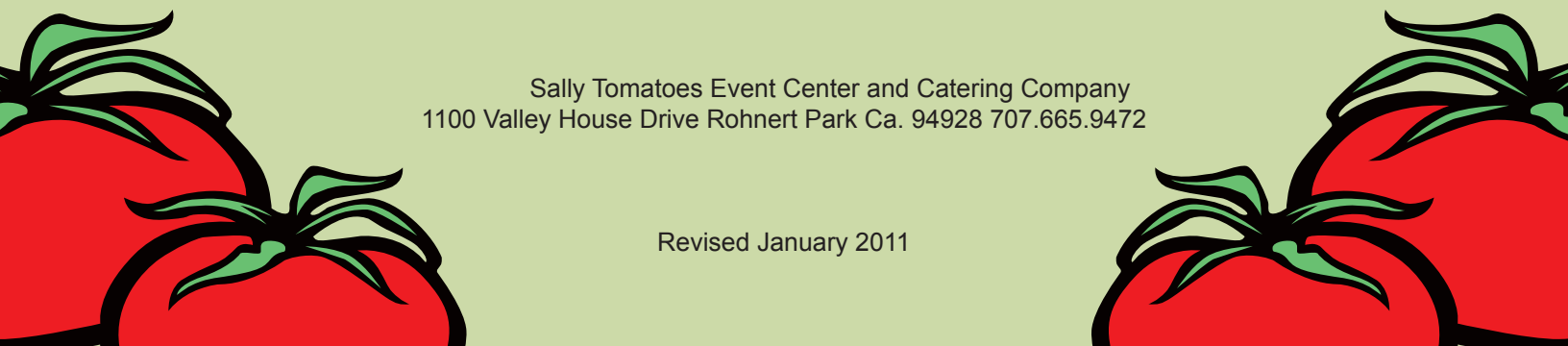
## Pick Up and Delivery Menu

All items on this menu are created to be delivered to a location of your choice or picked up at our Event Center. We include all disposable serving and eating utensils, plates and napkins in the menu price. Delivery and/or fuel charges may apply depending on the order and the location of the delivery. Please place orders 24hrs in advance to ensure availability.

Sally Tomatoes Event Center and Catering Company  
Gerard Giudice and Bill Pettibone — Proprietors  
1100 Valley House Drive, Rohnert Park Ca. 94928  
**(707) 665-9472**

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# Hors D'oeuvres, Appetizers and Snacks

Each platter serves approximately 50 guests, half orders  
are available except where stated.

**Grilled Vegetable Platter:** Seasonal grilled and roasted vegetables served with a balsamic drizzle.  
**\$125.00**

**Seven Layer Bean Dip:** Layered beans, rice, ground beef, sour cream, salsa, guacamole, cheese, and served with tortilla chips.  
**\$100.00**

**Stuffed Mushrooms (125 pieces):** Mushrooms stuffed with feta cheese, spinach, and sun dried tomatoes.  
**\$125.00**

**Fresh Fruit Platter:** sliced melon, pineapple, grapes, strawberries and assorted fresh fruit with honey yogurt dipping sauce  
**\$125.00**

**Bruschetta (125 pieces):** Grilled Tuscan bread topped with, a fresh tomato salsa, wild mushroom compote or a Sicilian olive tapenade.  
**\$100.00**

**Focaccia (1 sheet):** Bread topped with pesto, chicken and caramelized onion OR Sally's tomato sauce, mozzarella and Italian herbs.  
**\$125.00**

**Imported Cheese Platter:** A variety of luscious cheeses served with fresh fruit, nuts and crostini and sliced baguette.  
**\$150.00**

**Three Wheels of Brie (1/2 pound wheels):**  
#1 – topped with caramelized balsamic onions.  
#2 – topped with Pesto and sun dried tomatoes.  
#3 – topped with candied walnuts and dried apricots.  
All served with crostini and sliced baguette.  
**\$125.00**

**Assorted Grilled Sausages (9 lbs):** Savory sausages served with a sweet and tangy mustard remoulade.  
**\$150.00**

**Homemade Meatballs (125 1 oz. meatballs):** Italian with fresh tomato sauce or Swedish with creamed beef broth  
**\$150.00**

**Chicken Skewers (90 skewers):** Chicken skewers drizzled with a Thai peanut sauce or pineapple teriyaki sauce  
**\$150.00**

**Whole Cold Poached Salmon (12-14 lbs):** Poached salmon served with crostini and saffron sauce.  
**\$175.00**

**Jumbo Prawns (6lbs of 16/20 count prawns, select one style please):** Served poached with cocktail sauce, or wrapped in pancetta with a lemon gremolade, or breaded in coconut and deep fried with a sweet spicy chili sauce.  
**\$195.00**

**Smoked Salmon Pastry Cups (100 cups):** Filled with smoked salmon, capers, lemon and feta cheese.  
**\$150.00**

# Classic Deli & Cut Sandwich Trays

12" tray serves 5-6 people \$37.50  
16" tray serves 10-12 people \$75.00

## Classic Deli Tray

Fresh roasted beef and turkey, ham and hard salami slices with sliced Swiss and provolone cheeses, sweet roasted peppers, grilled eggplant, artichoke hearts, sliced tomatoes, lettuce, sliced red onions, Sicilian olives, assorted rolls, and sliced breads with mayonnaise and mustard remoulade.

## Cut Sandwich Tray Options

Fresh roast beef on garlic bread with sliced tomato and horseradish cream.

Fresh roast turkey on soft roll with herbed cream cheese and cranberry chutney.

Veggie Sub on soft roll with grilled eggplant, roasted peppers, artichoke hearts with a balsamic spread.

-Or-

Traditional Deli Sandwiches: Choose from Fresh Roast Beef, Turkey, Salami, Pastrami or Ham. All sandwiches include mayonnaise and mustard, lettuce, tomato and red onion with your choice of Swiss or provolone cheese served on a soft French roll, sliced sourdough or whole wheat bread.

-Or-

Assorted Wrap Sandwiches featuring smoked Salmon and cream cheese, tomato, avocado and sprout with Swiss cheese, fresh Roast Beef with lettuce and tomato and chipotle spread, fresh roast turkey with cranberry chutney and green onion cream cheese

# Box Lunches

Complete with your choice of side from Sally's Classic Salads, included is a chocolate raspberry brownie or homemade cookie, and beverage

**\$11.00 per lunch**

Choose from Fresh Roast Beef, Turkey, Salami, Pastrami or Ham. All sandwiches include mayonnaise and mustard, lettuce, tomato and red onion with your choice of Swiss or provolone cheese served on a soft French roll, sliced sourdough or whole wheat bread.

-Or-

Fresh roast beef on garlic bread with sliced tomato and horseradish cream.

Fresh roast turkey on soft roll with herbed cream cheese and cranberry chutney.

Veggie sub on soft roll with grilled eggplant, roasted peppers, artichoke hearts with a balsamic spread.

# Chips

Homemade Potato Chips with French onion dipping sauce

-Or-

Tortilla Chips with homemade salsa

**\$1.50 per person**

# Sally's Classic Salads

Half tray serves 6 people as a main course and 15 as a side dish for \$37.50

A full tray serves 12 as a main course and 25 as a side dish for \$75.00

**Suzanne's Salad:** Mixed greens, toasted walnuts, gorgonzola cheese, dried cranberries, and mandarin orange slices with a balsamic vinaigrette.

**House Salad:** House mix, tomatoes, cucumbers, mushrooms, carrots, olives, shredded cheese and homemade croutons with choice of buttermilk ranch, balsamic or blue cheese dressings.

**Classic Caesar Salad:** Crisp romaine lettuce with garlic croutons, and a lemon caesar dressing. For grilled breast of chicken add \$10.00.

**Old Fashioned Potato Salad:** Red nu potatoes with mayo and mustard, yellow onion, diced celery.

**German Potato Salad:** Red nu potatoes with smoked bacon, fresh dill, red onions, and hard cooked eggs.

**Macaroni Salad:** Elbow macaroni with mayo, celery, relish and mustard.

**Grilled Vegetable Salad:** Zucchini, mushrooms, eggplant, red bell pepper, fresh tomato and red onion all grilled and marinated with balsamic vinegar, olive oil and fresh herbs.

**Mediterranean Pasta Salad:** Penne Pasta with feta cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette.

**Fresh Bean and Mushroom Salad:** cut blue lake beans, pickled mushrooms, slivered red onions, diced tomato, green onion, extra virgin olive oil and red wine vinegar.

# Sally's Uptown Salads

Half tray serves 6 as a main course and 15 as a side dish \$42.50

A full tray serves 12 as a main course and 25 as a side dish \$85.00

All salads served on a bed of shredded romaine lettuce

**Grilled Italian Chicken Salad:** Julienne grilled breast of chicken with sweet roasted peppers, artichoke hearts, red onion, fresh basil, virgin olive oil and fresh lemon

**Cobb Salad:** Mixed greens with bacon, blue cheese, hard cooked egg and grilled chicken with buttermilk ranch dressing

**Chicken, Apple, Grape, and Glazed Pecan Salad:** Our twist on the classic Waldorf over a bed of greens

**Fresh Fruit Salad:** Fresh melons, pineapple, red and green grapes, strawberries and fresh berries.

**Spinach Salad:** Baby spinach, pancetta, chopped egg, red onion, mushroom and shallot vinaigrette.

**Asian Chicken Salad:** Poached chicken breast with mandarin orange slices, sesame seeds, red bell peppers, peanuts, cilantro, and an Asian vinaigrette.

**Teriyaki Steak Salad:** Thin slices of beef marinated with green onions, carrots, cilantro and red bell pepper.

**Shrimp and Snap Pea Salad:** Poached Shrimp, fresh snap peas, Dijon mustard, cilantro and fresh lemon

# Sensational Vegetarian Pastas

Half tray serves 5 as a main course and 10 as a side dish \$35.00  
1 full tray serves 10 as a main course and 20 as a side dish \$70.00

**Pomodoro:** Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

**Mac & Cheese (elbow pasta):** a classic made with cream, and lots of American cheese.

**Mushroom Cream:** Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

**Pesto:** Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

**Manicotti:** Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce.

**Sicilian Style Baked Pasta:** Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce.

**Eggplant Parmesan:** Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

**Putanesca:** Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes marinara sauce.

**Lasagna:** Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts and Sally Tomatoes marinara sauce.

# Hearty Meat Pastas

Half tray serves 5 as a main course and 10 as a side dish \$50.00  
A full tray serves 10 as a main course and 20 as a side dish \$95.00

**Neapolitan Style:** Homemade meatballs, fresh tomato sauce, basil, and parmesan cheese.

**Amatriciana:** Pancetta, onions, and fresh diced tomato and fresh tomato sauce.

**Italian Sausage:** Spinach and sausage served in a light herb sauce with parmesan cheese.

**Wine Country:** Grilled chicken breast, fresh mozzarella, artichoke hearts, mushrooms, garlic, onions, snap peas white wine, in a light broth.

**Lasagna Bolognese:** pasta sheets layered with Bolognese sauce, ricotta cheese, béchamel, and mozzarella.

**Seafood Pasta:** Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream.

# The Main Attraction

Half tray contains 15 5oz. pieces \$70.00  
A full tray contains 35 5oz. pieces \$140.00

**Chicken Crepes:** stuffed with cubed chicken, cheese, almonds and grapes finished with sherry mushroom sauce.

**Chicken Piccata:** Grilled and finished with a lemon, butter, caper and white wine sauce.

**Chicken Saltimbocca:** Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

**Chicken Parmigiana:** Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

**Chicken Marsala:** Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

**Chicken Florentine:** Grilled or breaded and fried and served over special spinach with lemon, capers, and parmesan cheese.

**Chicken Creole:** Rubbed with Cajun spice and grilled finished with a mango/papaya salsa.

**Pork Loin:** Slow roasted pork served with pear leek compote, or Marsala mushroom sauce.

**Homemade Meatloaf:** Traditional topped with smoked bacon, suggested with mashed potatoes

**Portabella Mushroom Pizza:** Mushroom cap, filled with fresh tomato sauce, gorgonzola and parmesan cheeses, and pine nuts.

**Salmon Picatta\*:** Fresh salmon drizzled with lemon, butter, capers, and white wine.

\* \$80.00 half tray \$160.00 Full tray

# Side Dishes

Half tray serves 10 as a side dish \$27.50  
A full tray serves 20 as a side dish \$55.00

**Red Potatoes:** Roasted with fresh rosemary, garlic, and olive oil.

**Mashed Potatoes:** Red Potatoes with the skin on, mashed with butter, garlic and fresh rosemary.

**Blue Lake Beans:** Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

**Tomato and Zucchini Gratin:** Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and parmesan cheese.

**Special Spinach:** Fresh spinach braised with a light vegetable broth, slivered garlic, extra virgin olive oil, and parmesan cheese.

**Confetti Rice:** Jasmine Rice with fine diced carrot, onion and red bell pepper.

**Homemade Polenta Triangles:** Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella.

# Desserts, Beverages & Snacks

## Desserts

All desserts are \$1.50 per person

Homemade Cookies, Chocolate Raspberry Brownies, Homemade Cheesecake

## Beverages

All beverages are \$1.50 per person

Ice Tea, Lemonade, Coffee (regular and decaffeinated), Assorted hot teas with lemon and honey

Italian Orange or Lemon Soda add \$0.50

Pepsi, Diet Pepsi, Sprite, Aquafina Mineral Water (still), San Pellegrino Sparkling Water add \$1.00

## Snacks

All snacks are \$1.50 per person

Homemade Potato Chips with French Onion Dipping Sauce, Chips and Salsa, Homemade Pub Mix, M & M's

# Breakfasts

All breakfasts minimums are listed below and include, coffee (regular)  
with cream and sugar, and orange juice

## **Tier #1**

Assorted Breakfast breads, croissants, and bagels served with butter, jam or spread and cream cheese  
Fresh Fruit Salad with fresh berries, Plain non-fat yogurt, Homemade Frittata with choice of fillings  
**\$9.00 per person/10 person minimum**

## **Tier #2**

Assorted Breakfast breads, croissants, and bagels served with butter, jam or spread and cream cheese  
Fresh Fruit Salad with fresh berries, Plain non-fat yogurt, Breakfast Sausages, Bacon or Carved Ham  
Breakfast Potatoes, Homemade Frittata with choice of fillings  
**\$11.00 per person/15 person minimum**

## **Tier #3**

Assorted Breakfast breads, croissants, and bagels served with butter, jam or spread and cream cheese  
Smoked Salmon, Fresh Fruit Salad with fresh berries, Plain non-fat yogurt, Breakfast Sausages, Bacon or  
Carved Ham, Breakfast Potatoes, Homemade Frittata with choice of fillings  
**\$12.50 per person/20 person minimum**

## **Breakfast Burrito Bar**

Flour tortillas with Spanish rice, smoked bacon and sausage, beans, sour cream, guacamole, pico di gallo,  
pickled jalapenos, and scrambled eggs, Fresh Fruit Salad with fresh berries  
**\$12.50 per person/20 person minimum**